

BUFFALO TRACE

DISTILLERY

September 2, 2023

Hello!

Many thanks for your purchase of William Larue Weller, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. It was our honor to accept a Master Medal for last year's vintage in the 2023 American Whiskey Masters.

We hope you are delighted with the wheated bourbon contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest whiskey our distillery ever produced.

Our William Larue Weller bourbon was first launched in response to a consumer request for more well-aged and barrel strength whiskey. We filled these particular barrels at 114 proof in the year 2011, but after more than twelve years of aging the whiskey is now 133.6 proof.

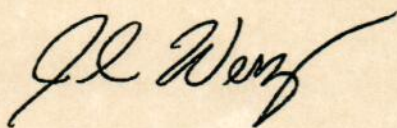
The crystal-clear glass bottle chosen for William Larue Weller is designed to showcase the dark and rich whiskey color. The back label provides a full product description. Every case has been hand-bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

On the reverse side of this letter, you will see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these barrels interesting.

In closing, thank you again for your purchase of this limited supply of William Larue Weller. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact.

Websites:
buffalotracedistillery.com
greatbourbon.com

With best regards,



Jake Wenz
President and CEO
Buffalo Trace Distillery



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WILLIAM LARUE WELLER

KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2011

Release: Fall of 2023

Release Brand name: William Larue Weller Kentucky Straight Bourbon Whiskey

Proof for release: 133.6 proof

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2

Small Grain: North Dakota Wheat

Finish Grain: North Dakota Malted Barley

Cooking / Fermentation

Milling screen: #10

Cook Temperature: 240 degrees Fahrenheit

Water: Kentucky Limestone with Reverse Osmosis

Fermentation: Carbon Steel / Black Iron fermenter

Mash: Sour

Distillation & Aging

Distillation: Double Distilled; beer still and doubler

Proof off still: 130 Proof

Barrel: New, White Oak; #4 Char; Charred for 55 seconds

Barrel maker: Independent Stave; Lebanon, KY

Barrel entry proof: 114 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouses C, L, M and N

Floor: 2nd and 3rd floors

Evaporation loss: 66% of the original whiskey lost to evaporation

Bottling

Filtration: None

Product Age: 12 years and 6 months old at bottling

Tasting comment: Nose: Candied notes of dark brown sugar and vanilla bean

Palate: Warm and full, with stewed cherry and brown sugar crumble

Finish: Robust, dense notes of baking spice with a hint of maple syrup